

In Heart of City Stinking Sewage Lays Year-round



IN THE HEART of the City of Beaverton, on both sides of the street, First and Tucker, a nauseating sump of sewage seeps lays year-round.

Dr. C. E. Mason, city health officer, checks the nauseating stench in the picture above. The open sewage pool is fed by overflowing septic tanks of the neighborhood and no amount of effort by the corner property owner succeeds in doing more than just stirring it up and making the stink worse.

The picture was included in the Progress Supplement of the Beaverton ENTERPRISE, December 26, last year, and was made by Tom Graf.

OREGON SQUASHES

Last season Nels Anderson, a squash grower of Sherwood, grew a Mammoth Marblehead squash that weighed 178 pounds, which was more than the weight of the manager of the Safeway store to which the squash was sold.

A pious lady who lived by herself was quite put out because her neighbors had not invited her to go with them on a picnic. On the morning of the outing, however, the picnicers relented and asked her to join them. "It's too late," she snapped. "I've already prayed for rain."

Trade With U. S. Started at Gateway to Tuality Plains

INTERESTS OF TRADE TIED PRESENT WASH.
COUNTY TO SCAPOOSE LANDING ON RIVER

By Hervey S. Robinson
(continued from last week)

Under the feeling of isolation which pressed about on all sides of scattered communities in the Oregon Country, during its early beginning, the connection most rigorously held in the minds of these outlanders were the avenues of trade and communication with the outside world.

Americans who had undergone the trying emigration from their homeland in the United States, a trip requiring eight months or a year of unforgettable adventure and hardship, found upon their settling in this raw frontier country that they were in another world, indeed. A world of somewhat different standards and immensely altered circumstance. Those who carved their homes out of the rich Tualatin Plains, in some ways, were subject to the feeling of aloneness even more than those living by a river to the sea. In the Tuality district, even the imagination was fenced in by the hurdles of topography that must be cleared before a broad avenue of travel or trade might be reached.

The mighty Columbia River, upon whose either banks settlers and traders had established themselves, was an important artery for the entire Oregon area. And Scappoose, set as the earliest up-river landing, looms in historical accounts as the first shipping point from the new territory of salmon to the east coast.

Scappoose, in early days, was a favorite gathering place for Indians. In fact, the great plague that swept away the greater part of the Indian population of the lower Willamette valley, in 1830-40, started here.

In the spring of 1829, Captain Dominus, a trader from Boston, came up the Columbia river in his brig Owyhee. During the summer, anchored off Deer Island, he traded with the natives for furs and the following winter, dropped anchor near Scappoose.

The Boston sea captain collected a cargo of some \$100 thousand in furs and also put up fifty hogs-head of salt salmon, which he took to his home port, the first salmon to be shipped from the Pacific Northwest.

It was in 1831 that Scappoose landing really took its place in this new Western empire of the white man. At that time, Tom McKay, stepson of Dr. John McLoughlin, chief factor at Hudson Bay Company's Fort Vancouver and later considered the "spiritual father" of the Oregon territory established a farm of his own on Scappoose plains, across from Willamette slough from the fur company's dairy on Sauvie Island.

McKay, of course, managed permission to establish this settlement without losing his standing in the Hudson Bay organization. Neither was he required to resign from its services.

His farm became the first important agricultural enterprise on the west side of the Willamette valley and became virtually the gateway to the fast growing Tualatin Plains.

From McKay's farm, as it was widely known then, a well-marked trail led through the hills to McKay's creek, on the north plains, and then across the Tualatin basin to the Willamette river, opposite the French-Canadian settlement at Champoe.

On his farm, McKay raised wheat, oats, peas, cattle and hogs,

but no sheep. John Work, an early trader, in 1834, described it. "Mr. McKay's place is in a beautiful situation. ... on a plain of considerable extent surrounded by woods and clothed with fine pasture of which a considerable quantity is clover. The soil, however, is gravelly and appears somewhat inferior to the Tualatin country."

"The cattle and horses are in fine shape. What a pity the low ground is subject to inundation. Otherwise, it would yield most abundant crops of every kind of grain. There are immense meadows all the way up the river, (along the trail) and the grass, were it not injured, would yield an immense quantity of pasture and hay. Where the water has recently dried off, there is a thick crop of grass, so tall that it reaches to the horses' shoulders."

At the McKay farm, game population was abundant and varied. Louis Labonte, who came with his father about 1834 to take charge of the farm during one of McKay's special details into the Snake river country relates:

"Game at Scappoose and on the ponds of Sauvie Island was bountiful, consisting of deer, elk and bear, panthers and wild cats. Beaver were still plentiful. But waterfowl of the most magnificent kind, at their season of passage and indeed during much of the year almost forbade the hunter to sleep."

On one winter day of unusual proportions when a rare snowfall of about 16 inches covered the ground, Labonte went out in early morning to hunt swan. These now nearly extinct birds, like the seemingly numberless ducks and geese, assembled at island ponds to feast upon wapato.

This particular morning, the hunter discovered such an immense flock upon the surface of a shallow lake, eating roots, that they were not at all disturbed by his presence. Disrobing, because the water was too deep to reach them otherwise, he merely waded in, bringing down two to three birds at a shot until he soon had all he could possibly carry. The lake was so crowded by the swan as to almost conceal the water.

(continued next week)

Harmony Contest A La Barber Shop Occurs in Albany

Setting no geographical restrictions for qualification, the city of Albany will stage an old-fashioned songfest during its Centennial celebration of August 25, 26 and 27, at its Armory, when barber shop quartets will compete for cash prizes.

Chairman of the sub-committee in charge of the event declares the competition is open to any group

of four male singers who feel the urge to match harmony with similar rival quartets. Oregon groups are particularly invited but residence elsewhere will not disqualify.

The affair begins at 4 p.m. with no distinction made between amateurs and professionals. First prize is \$50; second, \$30 and third, \$20.

IVORY—AS IN A HEAD

Many a young buck browses innocently through his girlfriend's album, but fails to heed its warning.

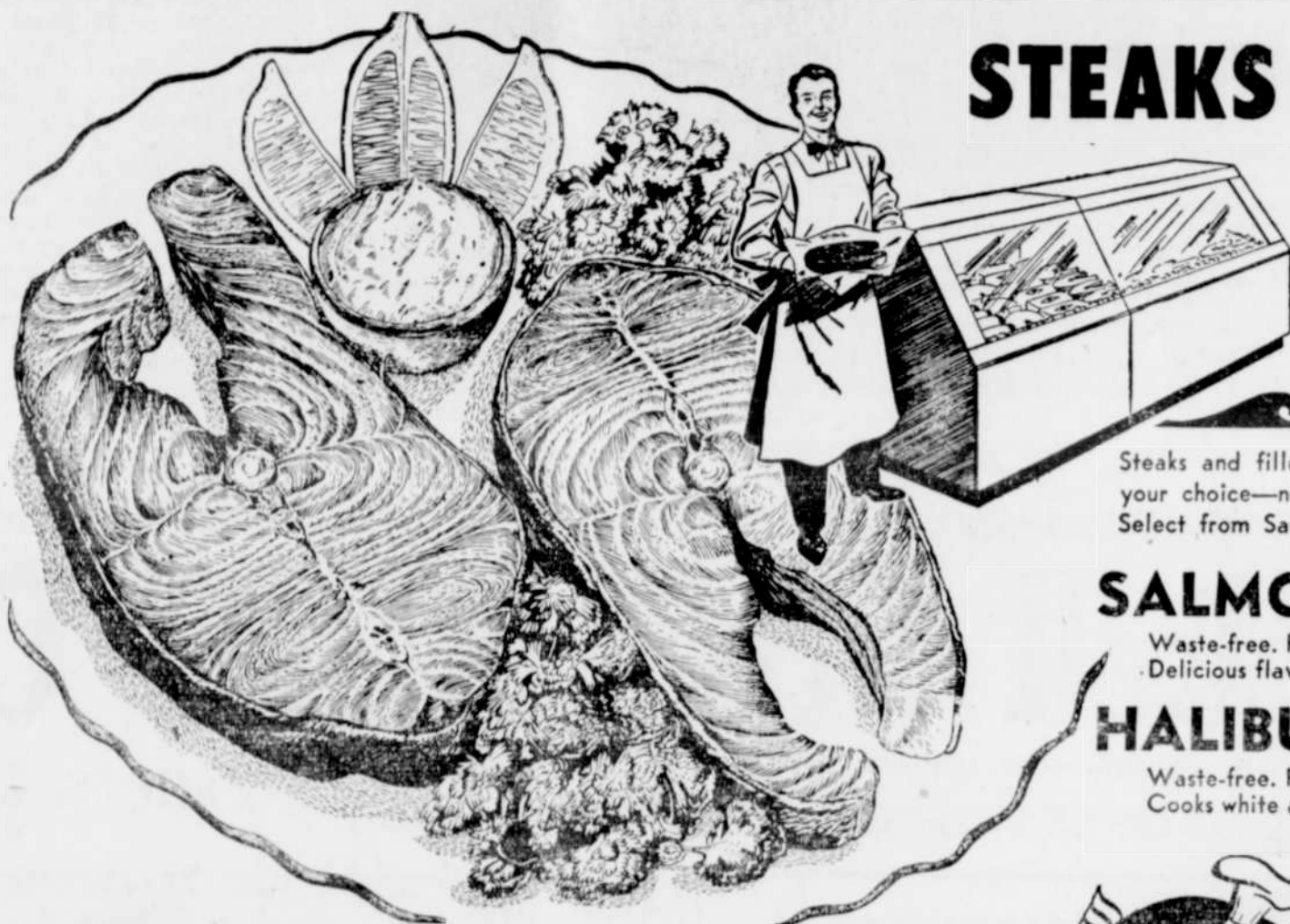
DANCE

TO THE MUSIC OF
IKE KATEL AND HIS RHYTHM BOYS

FRIDAY, AUGUST 27, 1948

ST. ANTHONY'S SCHOOL

TIGARD



STEAKS from the SEA

... and other Pan-Ready Fish
will help keep food costs down.

at **SAFeway**

Steaks and fillets—sea foods in abundant supply and variety await your choice—not just on Friday but every day. Eat more fish... Select from Safeway's ice-packed display.

SALMON STEAKS

Waste-free. Ready for the pan.
Delicious flavor—every bite tasty.

Lb. **69¢**

HALIBUT STEAKS

Waste-free. Ready for the pan.
Cooks white and flaky. Fine flavor.

Lb. **49¢**



FRIED FILLETS

Cut slightly-thawed frozen fish in serving-size pieces; salt and let stand until salt is absorbed, about 10 minutes. Dip in milk; roll in bread crumbs. Fry in melted shortening at moderate heat until well-browned.

BAKED FILLETS WITH TOMATO

Place 1½ pounds frozen fish in shallow baking pan. Cover with a mixture of ¼ cup melted shortening, ¼ tsp. garlic salt, ¼ cup chopped parsley. Slice 2 medium-size tomatoes over fish, sprinkle with salt and pepper. Bake in moderately hot oven (400°F.) for 20 minutes.

Eastern Cod FILLETS
Pan-Ready **Lb. 45¢**

FILLET OF SOLE
No bones **Lb. 48¢**

Smelt Fresh-frozen. All cleaned. Pan-ready. **Lb. 29¢**
Smoked Cod Pan-ready Fillets **Lb. 53¢**
Kipper Salmon **Lb. 79¢**
Whole Crabs Pre-cooked **Lb. 33¢**

Meal-in-a-can foods—that help you save
Prepared Spaghetti Smith No. 1 can **10¢**
Pork & Beans Van Camp No. 300 can **15¢**
Lima Beans & Ham Kingwood No. 2 can **15¢**
Chicken & Noodles Lynden 16-oz. jar **29¢**
Tender Wieners Oscar Mayer 14-oz. **49¢**
Pickled Pig Feet Hormel 14-oz. jar **39¢**
Beef Stew Nalley's 30-oz. can **72¢**
Chicken Fricassee Lynden 29-oz. can **83¢**
Spaghetti Dinner Boy-Ar-dee pkg. **39¢**

Dressings—Sauces
Chili Sauce Moneta Brand 11½-oz. bot. **19¢**
Cocktail Sauce Dennison 14-oz. bottle **23¢**
Meat Sauce Shedd's—Old Style 8-oz. bot. **21¢**
Prep'd Mustard French's 4-oz. 10¢ 8-oz. **14¢**
Prepared Mustard Mortlake quart jar **19¢**
Horseradish Blue Bell 4-oz. jar **13¢**

Other waste-free meats—in our meat section

PORK SAUSAGE In Viking Casing. **Lb. 59¢**
LUNCH MEATS Large Assortment. **Lb. 59¢**
SMOKED PICNICS Eastern Sugar Cured. **Lb. 55¢**
VEAL ROAST Meaty Leg or Rump. **Lb. 65¢**

GROUND BEEF In Viking Casing **Lb. 59¢**

LOOK FOR THESE VALUES NOW ON DISPLAY IN OUR GROCERY SECTION—SAVE MONEY!

Tomato Juice Sunny Dawa, The Juice of Red, Ripe Tomatoes 46-oz. can **23¢**
Pork & Beans Case & Swayne, Reduced Price! No. 2½ can **19¢**
Canned Tomatoes Gardenside brand. Peeled, cored, ripe. No. 2½ can **19¢**
Tomato Sauce Gardenside 4 cans **19¢**

White King Soap GRANULATED 22-oz. pkg. **35¢**
DREFT SUDS DISCOVERY 11-oz. pkg. **31¢**
ROYAL SATIN SHORTENING 3-lb. can **\$1.09**
CRISCO SHORTENING 3-lb. can **\$1.15**

Typical Safeway Savings

Flour 25-lb. sack **\$2.05** 50-lb. sack **\$3.98**
Flour 25-lb. sack **\$2.05** 50-lb. sack **\$3.98**
Cane Sugar 10-lb. sack **92¢** 25-lb. sack **2.25**
Sugar 10-lb. sack **91¢** 25-lb. sack **2.23**
Asparagus Del Monte, All-Green No. 2 **45¢**
White Hominy Benjo No. 2½ can **16¢**
Gulf Oysters De Jean or Sea Zone 4½-oz. can **42¢**
Soda Crackers Busy Baker 1-lb. box **27¢** 2-lb. box **49¢**

Lucerne Milk

3.8% — Now Available at your Safeway Store in Beaverton



- Homogenized
- In Sanitary Containers

Qt. 20½¢

Coffee & Tea Savings

Edwards Coffee 1-lb. **51¢** 2-lb. **\$1.01**
M.J.B. Coffee 1-lb. **53¢** 2-lb. **\$1.05**
Hills Coffee 1-lb. **53¢** 2-lb. **\$1.05**
Fresh whole-bean AIRWAY COFFEE 1-lb. bag **44¢** 2-lb. bag **99¢**
Fresh whole-bean NOB HILL COFFEE 1-lb. bag **46¢** 2-lb. bag **91¢**

Nescafe Instant Coffee 4-oz. **41¢**
Borden's Instant Coffee 2-oz. **42¢**
Canterbury Tea Black ¼-lb. pkg. **30¢**
Lipton's Tea Black ¼-lb. pkg. **33¢**
Tea Bags Canterbury Black pkg. of 16 **18¢** 100's **89¢**
Tea Bags Lipton's—Black pkg. of 16 **21¢**

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MAKES THESE PRICES POSSIBLE

25 COVERT COATS Values To **19.95**

SHORTY COATS 100% Wool. Values 29.95 **6.95** **100 COATS** Values to \$35 **9.95**

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DRESSES Large Size 38 to 44. Values to 9.95 **3.99**

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ENTRY BLANK

Washington County Fair—Sept. 1, 2, 3, 4

Name _____ Age _____
Address _____
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• Send Entry Blank to MRS. W. H. McNAY, Rt. 5, Hillsboro on or before August 30th

SAFeway FRESH PRODUCE

Priced "by the pound" to save you money.

Juice-full Lemons

Keep some handy for lemonade!
Lb. 15¢

CANTALOUPE

Lb. **05¢**

APPLES
Gravenstein
Lb. **12¢**

Grapes Thomp.'s d'less **1b. 17¢**
Corn, sweet, golden **1b. 10¢**
Potatoes, U S No. 1 **10 lb 39¢**
U. S. No. 2, 50-lb. sack **\$1.19**
Cucumbers, gard. fresh **1b. 8¢**
Carrots, clip-tops **1b. 7¢**
Lettuce **1b. 10¢**

HALE

PEACHES

Nice plump, ripe
peaches
PER Lb. 15¢

SAFeway